

APPLICATION FOR U. S. PATENT

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Invention: ELECTRIC GRILL WITH FOOD DIVIDER

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Electric Grill with Food Divider

CROSS-REFERENCE TO RELATED APPLICATION

The present application is based on U. S. provisional application (serial 60/373/305, Filed on April 18, 2002 by Robert Grohs for his "ELECTRIC GRILL AND GRIDDLE WITH REMOVABLE FOOD DIVIDER)."

BACKGROUND OF THE INVENTION

1. Field of the Invention

The present invention relates to cookware and in particular an electric grill comprising a ribbed grilling surface adjoined with a flat cooking surface, with an adjustable food divider that is used to separate food from liquids when positioned on the flat cooking surface.

2. Description of the Background

There is a market for portable cooking devices, and a number of indoor grills were manufactured to meet this demand. Indoor cooking grills are characterized by a heated cooking surface, which uses either electric or gas to cook. One design prevalent in the background art incorporates a clamshell type hinged lid comprising an upper and lower surface. In the closed position, both surfaces cook the food. U. S. Patent No. 5,845,562 to Deni et al. teaches one such device. The grill comprises a top and bottom cooking surface having a centrally hinge component for lifting or closing the lid. The cooking surfaces comprise rounded ribs and channels, which drain grease and other liquids from the food. Other indoor grills incorporate features such as heating chambers for buns and rolls. U. S. Patent No. 6,016,641 to Tasi et al. shows an indoor grill having a top and bottom cooking surface in one chamber for cooking foods. Both cooking

chambers are accessible by opening a clamshell-like hinged lid.

U. S. Patent No. 5,606,905 to Boehm, et al. discloses a hinged grilling apparatus comprising upper and lower cooking surfaces. A vapor chamber is formed when the lid is sealed closed over the food. The bottom-cooking surface is inclined to remove grease or other liquids.

Unfortunately each of the above grills is hampered by the miniature size of the cooking surfaces. To maintain portability and conserve counter space while in use and facilitate the opening and closing of the hinged lid, it has been necessary to sacrifice the dimensions of the cooking surface on these grills. The result has been that indoor grills are unsuitable for preparing foods for more people or more types of food using one unit. When preparing foods on an indoor grill, the cook is forced to make smaller amounts of food at a time which increase the overall cooking time, and may require the host to serve food in waves, rather than serving everyone at once. Most of the time, when preparing food the cook may be grilling meat by it self on one surface and not two or three types of different foods on the ribbed grill adjoined by a flat cooking surface.

A further difficulty with indoor grills is found in the limited types of food that can be grilled or cook on the same unit. Flat griddle-like surfaces are useful for frying foods, such as eggs, potatoes or pancakes. By contrast, a ribbed surface is better for grilling foods like meats. The ribbed surface more closely approximates an outdoor grilling arrangement, and channels between the ribs carry away grease and excess water which drain from meats while cooking. Lacking in the art is an indoor grill for cooking, which comprises both types of flat cooking and ribbed grilling surfaces in one electric grill.

It would therefore be advantageous to have an indoor cooking grill that incorporates both ribbed grilling and flat pan or griddle surfaces in a configuration that is large enough to prepare large and small quantities of different types foods at the same time, on one unit, and is economical to manufacture and easily cleaned.

It would be further advantageous to have a way to separate food on these surfaces by using a food divider component that is movable and fits flush with the flat cooking surface and outside walls of the unit. It would be an advantage to keep liquids from mixing with other foods like tomatoes, potatoes or corn with the fat or grease from hamburgers and other meats.

It would further be advantageous to have a grill with both a ribbed and a flat cooking surface one-unit, so that unwanted liquids from different foods are unable to mix, thereby preserving the individual flavor of each food. Finally it would be advantageous to incorporate a temperature control whereby the temperature of the cooking surfaces may be selected from a range of settings.

SUMMARY OF THE INVENTION

It is therefore a primary object of the present invention to provide a portable electric grill which enables the user to simultaneously grill and cook many different types of food on one cooking unit, that consists of a ribbed grill adjoined by a flat cooking surface.

It is another objective of the present invention to provide a ribbed grilling surface adjoined with a flat cooking surface or pan-like surface and is one continuous surface.

It is still another objective of the present invention to provide one cooking surface enclosed by four shallow walls, adjoined with two handles one on each end, to lift the

electric grill unit up and off the base platform for easy cleaning and to pour off liquids.

It is another objective of the present invention to provide one continuous surface that is both a ribbed grilling surface and a flat cooking surface in a parallelogram unit.

It is another objective of the present invention to provide a food divider, a separate element, that is positioned on the flat cooking surface to yield two or more grilling and cooking compartments.

It is still another objective of the present invention to place the food divider in many positions on the flat surface for cooking or detach it for easy cleaning of the electric grill.

It is still another objective of the present invention to channel liquids, release during cooking, by using a plurality of sloping channels molded into the ribbed surface, directly downwardly into a reservoir area at the lower end of the ribbed surface.

It is yet another objective of the present invention to provide an electric grill, one-unit for grilling and cooking.

It is still a further objective of the present invention to supply an integral electric heat source to both the ribbed and flat surfaces.

It is a further objective of the present invention to regulate the cooking surfaces by means of an attachable thermostat which is also an on-off device.

It is still a further objective of the present invention to provide a stable base or platform from which the electric grill can easily be removed and not encumbered.

It is still a further objective of the present invention to provide a stable base of heat resistant plastic which elevates the electric grill over a counter.

These and other objectives are accomplished by a portable electric grill comprising three elements: a ribbed grilling surface adjoined by a flat cooking surface that is one primary cooking unit and comprises an integral heat source; a food divider that separates food and liquids on the flat surface that is adjustable and detachable or acts as a fixed component; a stable base or platform to hold the electric grill in place. The cooking unit comprises a ribbed and flat surface that is bound by four-shallow walls in a parallelogram unit. The cooking unit rests on top of a platform of heat resistant plastic. The base platform comprises four legs, a horizontally disposed platform frame, and a retaining wall that circumscribes three sides of the frame. The cooking surface houses as electric socket connector which mates with a unit carrying temperature dial. The temperature control unit further comprises a length of electrical cord. The cooking surface uses a food divider to separate food and liquids, that's flush with the outside walls and bottom of the flat surface. Further, the food divider separates the ribbed and flat cooking surfaces into two or three compartments and is also detachable.

Other objectives, features and advantages of the present invention will become more apparent from the following detailed description of the preferred embodiments and certain modifications thereof.

BRIEF DESCRIPTION OF THE DRAWINGS

FIG. 1 is a perspective view of the assembled electric grill present invention.

FIG. 2 is a perspective view of the grill in a fully assembled configuration.

FIG. 3 is a top view of the electric grill with the food divider removed, not in use.

FIG. 4 is a top view of the grill with the food divider or crossbar positioned on the grill.

FIG. 5 is a top view of the food divider moved out on the flat cooking surface.

FIG. 6 is a front view of the food divider that fits down over the grill's shallow walls.

FIG. 7. is a top view of the shallow walls with grooves to position the food divider.

FIG. 8 is the temperature device, on-off control, used to regulate heat.

FIG. 9 is a breakaway view of the grill in the shape of a parallelogram unit.

FIG. 10 is the end view of the ribbed surface.

FIG. 11 is a side view of the ribbed channels sloping downwardly into the reservoir.

FIG. 12 is a top view of the ribbed surface with reservoir end.

FIG. 13 is a perspective view of the base structure or platform.

FIG. 14 is the electric loop used to provide heat to the primary cooking unit.

FIG. 15 is an alternate ribbed grilling surface, perspective view.

FIG. 16 is an alternate shallow wall surface, no grooves, top view.

FIG. 17 is an alternate food divider, end view with an alternate bottom strip design.

FIG. 18 is an alternate food divider, end view with bottom strip v or u shaped design.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

In reference to the drawings and the assembled grill 2 of FIG. 1 includes a primary cooking unit defined as a ribbed grilling surface 4 adjoined by a flat cooking surface 10 and is one unit, with an adjustable and detachable food divider 12.

With reference to FIG. 2 the cooking surfaces 4 and 10 are enclosed within a shallow wall 6 with a movable food divider 12 and elevated by a base platform 8. A temperature-regulating device 18 attaches to one side of the unit.

Again, with reference to FIG. 2 the shallow wall 6 adjoined with two top handles 21, 22 and four or more shallow wall grooves 14 used to position the food divider 12. The lower end of the ribbed surface 4 adjoins/adjunct to an open flat reservoir area 20 to

accumulate liquids and fats that occur while grilling and cooking.

Referring to FIG. 3 is a top view of the electric grill with the ribbed surface 4 adjoined by a flat cooking surface 10, is one continuous surface, with the food divider removed; not in use.

Referring to FIG. 4 is a top view of the grill with the food divider 12 positioned next to the ribbed surface 4, with a temperature device 18; also shown in FIG. 2.

Referring to FIG. 5 is a top view of the grill with the food divider 12 in one of many different positions on the flat surface 10.

Referring to FIG. 6 is the front view of the food divider 12 having two openings 13 one on each end; so the food divider can fit down snugly on the shallow walls and has a heat resistant plastic edge 11 along the top section and two outside ends. The food divider 12 with openings 13 on each end, allows the food divider to move or be placed in position. The food divider 12 or crossbar-like element allows for food and liquids to be separated. The plastic heat resistant edge 11 is to avoid any heat surface problems when cooking.

Referring to FIG. 7 is a top view of the shallow wall grooves 14 so the food divider can be positioned down on the walls and flush with the cooking surface; also in FIG.2.

Referring to FIG. 8 is the temperature device 18, and on-off control 25, used to regulate heat with an electrical plug 26.

Referring to FIG. 9 is a breakaway perspective of the grill with food divider 12 and retaining wall 6 with ribbed surface 4 and reservoir 20.

Referring to FIG. 10 is a front view of the ribbed surface 16; also as 4 in FIG 9.

Referring to FIG. 11 is a side view of the ribbed surface 4 where the channels slope downwardly to an open reservoir 20. The sloping design of ribbed channels 4 allow for liquids to accumulate at the lower flat end in the reservoir area 20. This accumulation area or reservoir 20 allows for the easy pour off of water and fluids from the electric grill. Also again referring to FIG. 2 the platform 8 is not attached to the grill, which promotes easy lift-off once the thermostat 18 is disconnected.

Referring to FIG. 12 is a top view of the ribbed grilling surface 4 that channels the liquid runoff down to the reservoir area 20.

Again referring to FIG 2. The food divider 12 is a thin rectangular crossbar-like component that is positioned on the flat surface 10. The food divider 12 fits down over the shallow walls 6 across the flat surface 10 and is flush with both surfaces.

Referring again to FIG. 2 the primary unit is enclosed on four sides by shallow walls 6. The unit is preferably of a cast aluminum material and comprises the shape of a parallelogram. The grill incorporates two handles 21, 22 which extends from the top margin of opposite sides that comprise the width dimension of the unit. A conventional socket for plugging in the temperature regulating device 18 with an on-off control is housed along one side of the unit.

Referring to FIG 1. the cooking surfaces 4 and 10 (adjoined and is one cooking surface) is adapted for grilling and cooking. The ribbed element of the cooking surface 4 comprises a plurality of evenly spaced parallel ribs that slope downwardly and are raised on one side above the flat surface 10. Channels lie between ribs to drain away liquids into a reservoir area 20.

In reference to the assembled grill 2 in FIG. 2 as constructed and as described above conveniently provides both grilling and cooking surfaces on the same apparatus. When the food divider 12 is in place, this provides two or more separate cooking compartments. The flat surface 10 performs a similar function as a griddle but improved with shallow walls 6 to push food up against and to turn food over. A griddle has no shallow wall to push food against for turning purposes and grease may spill over the lip edge. The electric grill solves both of these cooking problems.

Referring to FIG. 13 the base platform 58 defines the platform structure for the grill. Legs 51 extend from each corner of the platform. A horizontally disposed platform 52 defines the bottom surface of the base. The center 53 of the horizontal platform is open to allow heat to escape from the grill. A retaining wall 54 circumscribes three sides of the platform and comprises curved corners 55 on the closed end. The opposite side remains open for easy access enabling the primary cooking unit to slide into or fits down on the platform 52 and inside the shallow retaining wall 54 or to be lifted off the platform without being attached or encumbered. Also in FIG. 2-8.

Referring to FIG. 14 is an integral-heating element 71 or electric loop that is used to supply heat to the primary cooking unit 70.

ALTERNATE DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

Referring to alternate FIG. 15, ribbed grilling surface 64 may have a level or horizontal top grilling surface, comprising ribs 65 lying parallel to each other, said ribs are separated by channels 66 that slope downwardly into an open reservoir 67.

With reference to alternate FIG. 16, the top view of shallow wall 6 may be designed with one smooth wall surface; without grooves. With reference to FIG. 2 this design enables the food divider 12 to be placed down on the shallow wall 6, in any position required; not only in grooves 14. With reference to FIG. 6, food divider 12 with open grooves 13, must have tight tolerances to restrict unwanted liquids.

With reference to alternate FIG. 17, the food divider has a bottom strip 85 and may be made of rubber or plastic or other material to insure a snug fit. With reference to FIG. 6 the food divider 12 may use other material to enhance the fit inside the grill on the flat surface.

With reference to alternate FIG. 18, the food divider has a bottom strip 86 that may be made of plastic or rubber or other material and designed in a v or u shape to assist with cleanup and may act as a squeegee to remove unwanted liquids.

Having now fully set forth the preferred embodiments and certain modifications of the concept underlying the present invention, various other embodiments as well as variations and modifications of the embodiments herein shown and described will obviously occur to those skilled in the art upon becoming familiar with said underlying concept. It is to be understood, therefore, that the invention may be practiced otherwise than specifically set forth in the appended claims.